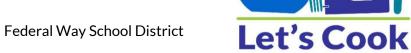
Recipe Name: White Chicken Chili File No:

Grade Group (s): K-8, 9-12	HACCP Process
Number of Portions: 100	□#1 No Cook
Portion Size: 1 cup	□ #2 Cook & Serve Same Day
Serving Utensil:	□#3 Includes Cooling Step

Recipe Adapted From:



Servings per Pan:						WISCONSIN SCHOOL MEALS ROCK	
Ingredients			\	Weight	Measure	Procedure	
Oil, Olive					1½ cup	1. In a large steam jacket kettle, sauté olive oil, onion, green pepper,	
Onion, Flakes, Dehyrated			1	l lb		jalapeno, garlic, cumin, oregano, and chili powder. Simmer until	
Peppers, Bell, Green, Raw, Diced					2 cup	fragrant, 6-10 minutes.	
Jalapeno, Raw, Diced			6	ó oz		2. Add beans, water, chilies, chicken, and corn.	
Garlic, Powder					¼ cup	3. Simmer chili until an internal temperature of 165°F for at least	
Cumin, Ground				¼ cup	15 seconds is reached.		
Oregano, D	Oregano, Dried				2 Tbsp	4. Remove from heat and add milk slowly, stirring constantly.	
Chili Powder, Mild 3 tsp						3 tsp	CCP: Hot hold for service at 135°F or higher.
Beans, Great Northern, Canned, Low Sodium Drained, Rinsed, USDA #100373					2 #10 can	5. Garnish each serving with 1 Tbsp of sour cream and a pinch of cilantro.	
Beans, Pinto	Beans, Pinto, Canned, Low Sodium, Drained, 2 #10 can						
Rinsed, USDA #100365							
Water				6 qt 2½ cups			
Peppers, Chili, Canned ½ #10 can			⁄₂ #10 can				
Chicken, Strips, Cooked, Frzn, USDA #110462			1	L9 lbs			
Corn, Frozen, USDA #1			2	2 lb			
Milk, 1%					23/3 cup		
Sour Cream, Low Fat					6½ cup		
Cilantro, Fresh, Chopped			ϵ	ó oz			
Meal Component Contribution				Total Yield			
Meat/Meat Alternate: 2 oz eq Weight:			Weight:			Equipment (if not specified in procedures above):	
Vegetable Subgroups Number			Number of	of Pans:			
DG	RO	BPL		Pan Size:			
		¹⁄₄ c		Volume:			
S	0	Α		Nutrition Analysis Based on Portion Size			
		½ c		Calories: 330 kcal			
Fruit: Saturate		Saturated	ted Fat (g): 4.15 g				
Grains: Sodium		Sodium (m	um (mg): 566.51 mg		DG - dark green RO - red orange BPL - bean, peas, legumes		
Based on USDA Food Buying Guide-RAW			Calculated (Calculated using NutriKids		S - starchy O - other A - additional	

